ABSTRACTS

soap

Edited by M. L. SHEELY

alcohols produced by the reduction of the fatty acids from coconut oil,—and 7 per cent of curd soap. (*Soap.*)

Soap Builder. U. S. Pat. No. 2,093,927, Sept. 21, 1937. Walter C. Preston (assignor to The Procter & Gamble Company).—A soap builder suitable for improving the water softening, sudsing and detergent properties of water-soluble soap and suitable for use with water-soluble soap in any proportion needed for varying cleansing requirements and for water of various degrees of hardness without increasing the alkalinity of the soap product beyond a pre-determined low point, comprising a mixture of tetra-alkali-metal pyrophosphate with a sufficient proportion of a compound selected from the group consisting of acids and acid reacting salts, to reduce the alkalinity of the pyrophosphate so that it will have the general average formula

$$MxH_4—xP_2O_7$$

wherein M represents an alkali metal and x has any value less than 4 but not less than 3.54. (*Soap.*)

Liquid Soap. U. S. Pat. No. 2,093,928, Sept. 21. Walter C. Preston (to Procter & Gamble Co.).—A concd. base adapted for use in prepg. from hard water a liquid soap clear at ordinary temp. comprises at least 30% of a water-sol. soap and a sufficient quantity of a water-sol. substance, to prevent the pptn. of lime soap when the base is dissolved in hard water to form a soln. contg. 3-30% of the soap, the substance serving this purpose being a water-sol. pyrophosphate of the character described in U. S. 2,093,927 (preceding patent). (*Chem. Abs.*)

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